241 [412] machete (*machit*) or the *luk*, a sort of curved machete with a long handle, are the implements needed. The cutting of the grass from the plot where the milpa had been the previous year is *selab*, the cutting of bush grown for three or four years is *sok-uej*. The work of cutting the bush is done by the entire family, including children of seven or eight years old.

[221] [412] The planting is done between April and May after the first rains, with a long stick whose tip is hardened by fire or protected by a metal point. The seed must [242] come from large, healthy ears whose tips have been cut off because they have small corn. The *olote*, or corncob, is either kept [824] or thrown away at a distance to avoid its being used as fuel, for this would hurt the milpa which then would produce ears with broken kernels.

241 462 785 834 The task of planting is a very delicate matter, to be performed after fasting and sexual abstinence. It is exclusively a man's affair. A great banquet is served at noon, 241 574 generally outdoors as the hut interiors are small, to the friends and neighbors who will participate as helpers. Sometimes as [476] many as 10 men help to plant a friend's milpa. The meal is offered "precisely when the sun stops for a moment midway on its run and the doors of the Church of Heaven are opened, from where the quality of the banquet is observed." This is *s-uelil-abal* ('meal of the planting').

241 262 272 574 [263] When things are properly done, the meal consists of a number of items. First the *atole* (*pajal-ul*) is served, which is slightly sour and sweetened with *panela*. As "companion" to this atole are tamales (*chenkul-uaj*), which are prepared with cornmeal and ground beans. It is said that both things are to be served together so that "the seed may penetrate deep into the ground." 241 252 262 574 272 After this preliminary snack comes what is considered the main course for each person: a hard-boiled egg in a thick reddish broth prepared from dough and ground chile dissolved in water; a large tortilla;

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her own clothes and her backstrap loom. A widow may continue living in the hut and use its equipment only if she has a son. Otherwise, she must leave the house and return to her father's home because the land will be claimed by the brothers or other male relatives of the deceased husband.

Production and Consumption Groups

The family controls all matters related to production and consumption. The head of the house, with the help of his wife and other members of the family, takes care of farming and producing the basic food crops. In the most conservative communities, the old custom of planting by a cooperative group, composed of relatives and friends, is still practiced. This is a task for men exclusively, since much skill and strength are required to dig up the ground in carefully spaced, perfectly straight rows. The owner of the milpa has to fast and observe sexual abstinence before starting the planting.

Only the family shares in the rest of the labor, according to their sex: men take care of tasks requiring much effort, women perform those such as tending domestic animals. Help from relatives and neighbors may also be asked occasionally, to build up fences around the orchard, to open or improve irrigation systems, etc.

Trade and Markets

Tenango and Amatenango concentrate on producing ceramics and trading them to neighboring municipios. Other municipios have a very limited commercial activity: Tenejapa exports a few sleeping mats; Oxchuc, ropes, nets, and pita bags; Cancuc, wooden combs; Bachajon, clay toys. These Tzeltal villages have no specialized merchants as do Zinacantan and Chamula.

There are a few markets where a large number of people meet regularly: Teopisca, in the south, has a Sunday market where natives from Aguacatenango, Amatenango, and Pinola meet. In the central part of the region they meet every Sunday at the mar-